

Hoopenburg Chardonnay 2001

main variety Chardonnay

vintage 2001

analysis alc: 13.0 | ph: 3.3 | rs: 3.2 | ta: 6.0

type White

producer Hoopenburg Wines

winemaker Ernst Gouws

wine of origin Coastal

tasting notes

This wine has a forthcoming nose of citrusy aromas with hints of toasty marmalade. On the palate the soft fruit-salad flavours are well-balanced with the wood and crisp acidity and it has a lingering aftertaste. A versatile and elegant wine to be enjoyed on its own or with pasta, salmon or snails.

ageing potential

This Chardonnay will mature favourably in the bottle for at least another 4 years, but is ready to enjoy now.

blend information

Chardonnay

in the vineyard

All the grapes used for this wine was harvested from six and eight year old bush vines growing on Hoopenburg. The low yield of the bush vines and consistantly moderate climate create the ideal conditions for high quality wines.

about the harvest

The grapes were harvested fully ripe at 24Â° Balling and allowed skin contact over night before pressing.

in the cellar

The must fermented halfway in stainless steel tanks before it was transferred to barrels to complete the fermentation. The wine was left on the lees for one month after malolactic fermentation was completed. Of the total volume 50% was matured in new French Oak barrels and 50% in second- and fill barrels. The wine was bottled in January 2002.

